

Abstract of the Disclosure

[0069] Disclosed are improved orange juice products and processes of preparing the products. Included is a natural enhancement powder which originates from the flavedo of citrus peel such as orange peel or tangerine peel. The peel flavedo is washed with an organic solvent suitable for use in food processing, dried and reduced in particle size and added as a powder to the orange juice in order to enhance the juice, such as raise the Color Value of the orange juice, typically by at least 1 OJ Index unit or more. By this approach, an orange juice which is Grade B in color is changed into an orange juice which meets Grade A color criteria. Other juice enhancements also are realized.